

PUB GRUB

SHOESTRING FRIES	SMALL - 5. ⁰⁰ / LARGE - 8. ⁰⁰
Classic crispy French fries served with house ketchup or ranch <i>Add garlic, melted cheddar jack cheese, queso fresco, and cheese sauce +4</i>	
POUTINE	13. ⁰⁰
Shoestring fries with house-made beef gravy, cheese curds, and herbs <i>Add pork belly +8, sautéed mushrooms +3</i>	
TATER TOTS	SMALL - 5. ⁰⁰ / LARGE - 8. ⁰⁰
Served with house ketchup or ranch	
SWEET POTATO TOTS	SMALL - 7. ⁰⁰ / LARGE - 10. ⁰⁰
Served with Sriracha aioli	
SOFT PRETZEL	ONE - 5. ⁰⁰ / TWO - 9. ⁰⁰
Sea salt topped pretzel, with stone ground mustard <i>Add a side of house made cheese sauce - 2 oz +1, 4 oz +2</i>	
MOZZARELLA STICKS	11. ⁰⁰
Battered and fried mozzarella served with house ketchup or ranch	
POPCORN CAULIFLOWER	11. ⁰⁰
Lightly breaded cauliflower over mixed greens, served with ranch	
HUMMUS PLATE	16. ⁰⁰
Rotating variety of hummus and accompaniments	
AXE NACHOS	14. ⁰⁰
Fresh tortilla chips topped with house-made cheese sauce, queso fresco, pickled jalapeños, olives, tomatoes, green onions, sour cream, and your choice of red or verde salsa <i>Add southwest chicken, pulled pork or black beans +4, add 6 oz steak* +10</i>	
AXE TACOS	ONE - 5. ⁰⁰ / TWO - 9. ⁰⁰
Two corn tortillas filled with choice of: pork, southwest chicken or black beans & cheese, topped with cabbage, carrots, green onions, queso fresco and sour cream, served with choice of red or verde salsa	
PORK BELLY TACOS	13. ⁰⁰
Two crispy pork belly tacos with apple slaw, Sriracha aioli, green onions, and queso fresco, served with choice of red or verde salsa	

SALADS & SOUP

ROASTED BEET SALAD	16. ⁰⁰
Mixed greens, arugula, chèvre, roasted beets, green apple, candied pecans and citrus vinaigrette	
CAESAR	SMALL - 7. ⁰⁰ / LARGE - 11. ⁰⁰
Romaine tossed with shaved Parmesan, croutons, and Caesar dressing	
AXE HOUSE SALAD	SMALL - 7. ⁰⁰ / LARGE - 11. ⁰⁰
Organic mixed greens, cabbage, carrots, diced tomatoes, black olives, red onion, queso fresco, and choice of dressing: ranch, blue cheese, Caesar, 1000 island, citrus vinaigrette or house vinaigrette	
<u>ADD TO ANY SALAD</u>	
<i>Grilled Chicken</i>	\$8
<i>Fried Chicken</i>	\$8
<i>Pork Belly</i>	\$8
<i>Bacon</i>	\$4
<i>6 oz Sirloin*</i>	\$10
SMOKED SALMON CHOWDER	SMALL - 7. ⁰⁰ / LARGE - 11. ⁰⁰
Smoked salmon, clams, and bacon, served with toasted bread	
SOUP OF THE DAY	SMALL - 5. ⁰⁰ / LARGE - 9. ⁰⁰
Please ask your server	

A GRATUITY OF 18% WILL BE ADDED FOR PARTIES OF SIX OR MORE
A CHARGE OF 50¢ PER ITEM WILL BE ADDED TO TAKE-OUT ORDERS

**We serve hamburgers and steak cooked to order.*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. These foods may also be quite delicious.

BURGERS

*Served with fries, tots, side salad, or a cup of soup
Burgers are cooked medium* unless otherwise requested
Add cheddar, Swiss, provolone or bleu cheese +2, avocado +3, bacon +4*

AXE BURGER*	16. ⁰⁰
Lettuce, tomato, red onion, pickles, Dijon, and mayo	
BACON CHEDDAR BURGER*	18. ⁰⁰
Bacon, cheddar, lettuce, tomato, onion, Dijon, and mayo	
COWBOY BURGER*	19. ⁰⁰
Bacon, BBQ sauce, cheddar, caramelized onions, and pickled jalapeños	
"BEAR" BURGER*	19. ⁰⁰
Bacon, Swiss, cheddar, sautéed mushrooms, caramelized onions, lettuce, tomato, Dijon, and mayo	
VEGGIE BURGER	18. ⁰⁰
House recipe vegan patty, lettuce, tomato, red onion, Dijon, and mayo <i>- Vegan option served on ciabatta</i>	

SANDWICHES

Served with fries, tots, side salad, or a cup of soup

PORK BELLY CUBANITO	17. ⁰⁰
Braised pork belly, grilled ham, pickles, Swiss, and yellow mustard on pressed ciabatta	
PORK & APPLE DIP	17. ⁰⁰
Slow cooked pork, sliced green apple, and Swiss on pressed ciabatta, served with a side of cheese sauce	
HUMMUS WRAP	16. ⁰⁰
Pita bread with hummus, feta, tomato, cucumber, pickled red onion, mixed greens, and kalamata olives <i>Add grilled chicken, fried chicken or pork belly +8</i>	
FIDDLE REUBEN	18. ⁰⁰
Slow braised corned beef or tempeh, with Swiss cheese, house made sauerkraut, and 1000 island on grilled rye	
CHICKEN FIDDLE SANDWICH	19. ⁰⁰
Lightly battered and fried chicken breast, sriracha aioli, pickles, and apple slaw	
PESTO CHICKEN SANDWICH	19. ⁰⁰
Grilled chicken breast, pesto, tomato, arugula, and provolone on pressed ciabatta	

ENTREES

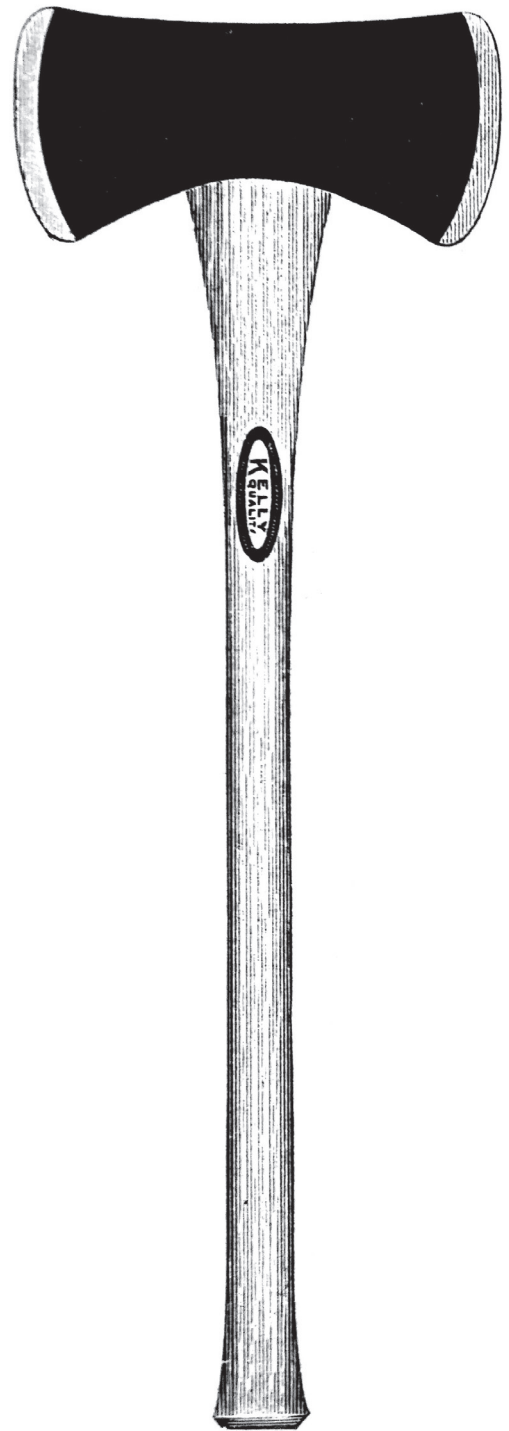
GRILLED SIRLOIN*	25. ⁰⁰																
6 oz Sirloin Steak*, grilled and served over mashed potatoes with rotating seasonal vegetables, topped with butter and herbs <i>Add a side of beef gravy +1</i>																	
PESTO PASTA	18. ⁰⁰																
Radiatori pasta tossed in house made basil pesto cream sauce with mushrooms and tomatoes, topped with Parmesan and lemon																	
PORK BELLY BOWL	20. ⁰⁰																
Braised pork belly with sautéed broccoli and carrots, basmati rice, honey garlic teriyaki, sriracha aioli, avocado, green onion, and sesame seeds																	
MAC & CHEESE	SMALL - 9. ⁰⁰ / LARGE - 14. ⁰⁰																
Radiatori pasta with house-made cheese sauce																	
ADD:	<table border="0" style="width: 100%;"> <tr> <td style="padding-left: 20px;"><i>Pork Belly</i></td> <td style="text-align: right; vertical-align: top;">\$5 / \$8</td> <td style="padding-left: 20px;"><i>6 oz Sirloin*</i></td> <td style="text-align: right; vertical-align: top;">\$10</td> </tr> <tr> <td style="padding-left: 20px;"><i>Bacon</i></td> <td style="text-align: right; vertical-align: top;">\$3 / \$4</td> <td style="padding-left: 20px;"><i>Grilled Chicken</i></td> <td style="text-align: right; vertical-align: top;">\$8</td> </tr> <tr> <td style="padding-left: 20px;"><i>Pulled Pork</i></td> <td style="text-align: right; vertical-align: top;">\$3 / \$4</td> <td style="padding-left: 20px;"><i>Fried Chicken</i></td> <td style="text-align: right; vertical-align: top;">\$8</td> </tr> <tr> <td style="padding-left: 20px;"><i>Broccoli</i></td> <td style="text-align: right; vertical-align: top;">\$2 / \$3</td> <td></td> <td></td> </tr> </table>	<i>Pork Belly</i>	\$5 / \$8	<i>6 oz Sirloin*</i>	\$10	<i>Bacon</i>	\$3 / \$4	<i>Grilled Chicken</i>	\$8	<i>Pulled Pork</i>	\$3 / \$4	<i>Fried Chicken</i>	\$8	<i>Broccoli</i>	\$2 / \$3		
<i>Pork Belly</i>	\$5 / \$8	<i>6 oz Sirloin*</i>	\$10														
<i>Bacon</i>	\$3 / \$4	<i>Grilled Chicken</i>	\$8														
<i>Pulled Pork</i>	\$3 / \$4	<i>Fried Chicken</i>	\$8														
<i>Broccoli</i>	\$2 / \$3																

- PLEASE ASK YOUR SERVER ABOUT OUR CURRENT DESSERT SELECTION -

For over a decade, the Axe & Fiddle Pub has offered delicious food and award-winning brews at the historic Burkholder Woods Building in beautiful downtown Cottage Grove, Oregon.

With its intimate charm, warm ambience and friendly, welcoming staff, the Pub draws Cottage Grove area residents together and visitors from afar to connect with friends and family, enjoy a show, relax after work or explore the town's classic Main Street.

A true public house. Welcome!



OPEN DAILY AT 4 PM
657 E MAIN STREET, COTTAGE GROVE, OREGON
WWW.AXEANDFIDDLE.COM
541-942-5942

THE
AXE & FIDDLE
PUBLIC HOUSE